



INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Button Mushrooms



1 Clove | 2 Cloves
Garlic



5 oz | 10 oz
Spinach



1 TBSP | 1 TBSP
Italian Seasoning



7 oz | 14 oz
Thin Crust
Pizza Dough
Contains: Wheat



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



5 oz | 10 oz
Marinara Sauce



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HELLO

STROMBOLI

Not to be confused with a calzone, this spiral-rolled pizza offshoot is an Italian American specialty, born in Philadelphia.

CHEESY SPINACH & MUSHROOM STROMBOLI

with Marinara Sauce



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 560



HELLO FRESH

HEAT DEMON

Feel free to spice up the veggies in step 2 with chili flakes if you have some on hand. Start with a pinch, then taste and add more from there if desired.

BUST OUT

- Large pan
- Medium bowl
- Small bowl
- Baking sheet
- Plastic wrap
- Kosher salt
- Black pepper
- Cooking oil (**1 TBSP | 1 TBSP**)
- Butter (**½ TBSP | 1 TBSP**)
Contains: Milk

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1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Peel and mince or grate **garlic**.



2 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes. Season with **salt** and **pepper**.
- Add another **drizzle of oil**, then stir in **spinach** (you may need to add spinach in batches). Cook, stirring, until spinach is slightly wilted, 1-2 minutes.
- Add **garlic** and **half the Italian Seasoning** (all for 4 servings). Cook, stirring, until spinach is wilted and garlic is fragrant, 1-2 minutes more. Season with **salt** and **pepper**.
- Transfer veggies to a medium bowl; let cool slightly.



4 ASSEMBLE STROMBOLI

- Spread **mozzarella** evenly across each piece of **dough**, leaving a ½-inch border around edges. Top with **veggies** (draining first if needed) and **Parmesan**.
- Gently roll up each dough rectangle, starting with one of the short sides, to form a log. Arrange **logs** on sheet, seam sides down; pinch ends to close and tuck under each log.
- Brush **stromboli** with **melted butter**; lightly season with **salt** and **pepper**. Wash out bowl.
- Bake until deep golden brown and crisp, 14-16 minutes.



3 PREP DOUGH

- While veggies cool, place **½ TBSP butter** (1 TBSP for 4 servings) in a small microwave-safe bowl. Microwave until butter has melted, 30 seconds.
- Remove **pizza dough** from tube and unroll onto a **lightly oiled** baking sheet. Slice in half at perforation and use your hands to stretch each piece into a 6-by-8-inch rectangle. (For 4, fully assemble the first two stromboli before starting on the second two so they all fit on the same baking sheet.)



5 HEAT SAUCE

- When stromboli are almost done, place **marinara** in bowl used for butter; cover bowl tightly with plastic wrap. Microwave until sauce is warmed through, 30-45 seconds.



6 FINISH & SERVE

- Transfer **stromboli** to a cutting board; slice crosswise into quarters.
- Divide between plates. Serve with warm **marinara** on the side for dipping.